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Contents

1. INSTRUCTIONS FOR USE 29
2. RECYCLING INSTRUCTIONS - OUR ENVIRONMENT POLICY 30
3. SAFETY INSTRUCTIONS 31
4. BEFORE FIRST USE 34
5. INTENDED USE OF THE APPLIANCE 34
6. DESCRIPTION OF THE APPLIANCE AND THE CONTROLS ON THE FRONT PANEL 35
7. USING THE SENSORS 39
8. USING THE HOB 40
9. CLEANING AND MAINTENANCE 45
10. TROUBLE-SHOOTING 46
11. INSTALLATION 47

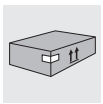
INSTRUCTIONS FOR THE USER: *these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.*

INSTRUCTIONS FOR THE INSTALLER: *these instructions are intended for the* ***qualified technician*** *who must perform the installation, put it into operation and test the appliance.*

1. INSTRUCTIONS FOR USE

ELECTRICAL CONNECTION: CONSULT THE INSTALLATION INSTRUCTIONS FOR THE SAFETY STANDARDS FOR ELECTRICAL APPLIANCES AND FOR THE VENTILATION FUNCTIONS.
IN YOUR OWN INTEREST, AND THAT OF SAFETY, THE LAW ESTABLISHES THAT ALL ELECTRICAL APPLIANCES BE INSTALLED AND SERVICED BY QUALIFIED PERSONNEL, IN ACCORDANCE WITH THE REGULATIONS IN FORCE.
OUR APPROVED INSTALLERS GUARANTEE A SATISFACTORY JOB.
ELECTRICAL APPLIANCES MUST ALWAYS BE UNINSTALLED BY COMPETENT PERSONS.

THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. IT MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE HOB. WE ADVISE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE HOB. INSTALLATION MUST BE CARRIED OUT BY COMPETENT PERSONS IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USE AND CONFORMS TO THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING OF FOOD**; ALL OTHER USES ARE CONSIDERED UNSUITABLE.
THE MANUFACTURER CANNOT BE HELD LIABLE FOR USE OF THE HOB OTHER THAN AS INDICATED.



DO NOT DISCARD PACKAGING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST DIFFERENTIATED WASTE COLLECTION CENTRE.

THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).
THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.

DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.

DO NOT USE THIS APPLIANCE FOR HEATING ROOMS.

THE IDENTIFICATION PLATE CONTAINING THE TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME IS IN A VISIBLE POSITION UNDER THE CASING. A COPY OF THE IDENTIFICATION PLATE IS INCLUDED IN THE BOOKLET. YOU ARE ADVISED TO ATTACH IT IN THE SPACE PROVIDED ON THE INSIDE COVER.
THE PLATE MUST NOT BE REMOVED.

TAKE CARE NOT TO SPILL SUGAR OR SWEET MIXTURES ON THE HOB WHILE COOKING OR TO PLACE MATERIALS OR SUBSTANCES WHICH COULD MELT ON IT (PLASTIC OR TINFOIL). IF THIS HAPPENS, TO AVOID DAMAGE TO THE SURFACE, TURN OFF THE HEAT IMMEDIATELY AND CLEAN THE SURFACE WITH THE SCRAPER PROVIDED WHILE THE PLATE IS STILL WARM. **IF THE GLASS CERAMIC HOB IS NOT CLEANED IMMEDIATELY, THERE IS A RISK THAT INCRUSTATIONS WILL BE LEFT THAT ARE IMPOSSIBLE TO REMOVE ONCE THE HOB HAS COOLED.**

DO NOT USE METALLIC SPONGES OR SHARP SCRAPERS: THEY WILL DAMAGE THE SURFACE.

The manufacturer declines all responsibility for damage to persons or things caused by the non-observance of the above prescriptions or deriving from tampering with any part of the appliance or by the use of non-original spares.

2. RECYCLING INSTRUCTIONS - OUR ENVIRONMENT POLICY

Our household appliances are only packaged using non-pollutant, environment-friendly, recyclable materials. Please help by disposing of the packing correctly. You can obtain the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.
Never leave all or part of the packaging lying around. It can constitute a suffocation hazard for children, especially the plastic bags.
Your old appliance also needs to be disposed of correctly.
Important: deliver the appliance to your local organisation authorised to collect waste appliances.
Correct disposal enables intelligent recovery of valuable materials. Refrigeration appliances contain gases which may damage the environment; it is therefore important to ensure that the refrigeration circuit pipelines are not damaged until the competent service has accepted delivery of the appliance.
Before disposing of your appliance it is important to remove doors and leave shelves in position as for use, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the connecting cable to the power supply network, removing it along with the plug.

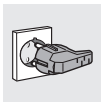
NEVER LEAVE PACKAGING RESIDUES UNATTENDED IN THE HOME. SEPARATE THE VARIOUS WASTE PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SELECTIVE WASTE COLLECTION CENTRE.

INFORMATION FOR USERS:
Pursuant to Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduction of the use of hazardous substances in electrical and electronic appliances, as well as to the disposal of refuse, the crossed-out bin symbol on the appliance indicates that the product, at the end of its useful life, must be collected separately from other refuse. Therefore, the user must consign the product that has reached the end of its working life to the appropriate selective collection centres for electrical and electronic refuse, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis. Adequate selective collection for the subsequent forwarding of the decommissioned product to recycling, treatment and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health and promotes the recycling of the materials of which the appliance consists. Illicit disposal of the product by the user will result in the application of administrative sanctions.

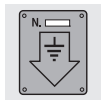
3. SAFETY INSTRUCTIONS

CONSULT THE INSTALLATION INSTRUCTIONS FOR THE SAFETY STANDARDS APPLICABLE TO ELECTRICAL APPLIANCES AND FOR THE VENTILATION FUNCTIONS.
IN YOUR INTERESTS AND FOR YOUR SAFETY IT HAS BEEN ESTABLISHED BY LAW THAT THE INSTALLATION AND SERVICING OF ALL ELECTRICAL APPLIANCES IS TO BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE.
OUR APPROVED INSTALLERS GUARANTEE A SATISFACTORY JOB.
ELECTRICAL APPLIANCES MUST ALWAYS BE UNINSTALLED BY COMPETENT PERSONS.

INSTRUCTIONS FOR THE INSTALLER: THESE ARE INTENDED FOR **THE QUALIFIED TECHNICIAN** CARRYING OUT THE INSTALLATION, START-UP AND TESTING OF THE APPLIANCE.



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY CABLE AND ITS SOCKET MUST BE OF THE SAME TYPE AND CONFORM TO THE REGULATIONS IN FORCE.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE IS INSTALLED.
NEVER UNPLUG BY PULLING ON THE CABLE.



IT IS OBLIGATORY FOR ALL ELECTRICAL EQUIPMENT TO BE EARTHED ACCORDING TO THE METHODS LAID DOWN BY SAFETY REGULATIONS.

IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE POWER SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE. **NEVER ATTEMPT TO REPAIR THE APPLIANCE.**

NEVER PLACE SAUCEPANS WITH BASES WHICH ARE NOT PERFECTLY FLAT AND SMOOTH ON THE COOKING SURFACE.

DURING USE THE APPLIANCE BECOMES VERY HOT IN THE AREA IN CONTACT WITH THE SAUCEPANS. TAKE CARE NOT TO TOUCH THE HOB SURFACE. YOU ARE ADVISED TO USE SUITABLE OVEN GLOVES FOR ANY OPERATION INVOLVING THE HOB.

THE APPLIANCE IS INTENDED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO GO NEAR IT OR PLAY WITH IT.

IF CRACKS OR FISSURES FORM, OR IF THE GLASS CERAMIC COOKING SURFACE BREAKS, TURN OFF THE APPLIANCE IMMEDIATELY. DISCONNECT THE ELECTRICITY SUPPLY AND CALL TECHNICAL SUPPORT.

USERS OF PACEMAKERS OR SIMILAR DEVICES MUST ENSURE THAT THE OPERATION OF THEIR DEVICES WILL NOT BE AFFECTED BY THE INDUCTION FIELD, WHICH HAS A FREQUENCY RANGE OF 20-50 KHZ.

THIS APPLIANCE MUST NOT BE USED BY PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL CAPACITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS WHO ARE RESPONSIBLE FOR THEIR SAFETY.

AT THE END OF EACH USE OF THE OVEN, ALWAYS CHECK THAT THE COMMANDS ARE IN THE “ZERO” POSITION (OFF).

BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

NEVER ATTEMPT TO REPAIR THE APPLIANCE. ALL REPAIRS MUST BE CARRIED OUT BY AN **AUTHORISED TECHNICIAN** OR AT AN **AUTHORISED SERVICE CENTRE**.

IN CONFORMITY WITH THE PROVISIONS REGARDING ELECTROMAGNETIC COMPATIBILITY, THE ELECTROMAGNETIC INDUCTION COOKING HOB COMES UNDER GROUP 2 AND CLASS B (EN 55011).

Safety instructions

Please note:
Beware of children in the vicinity as the warning lights indicating residual heat are out of their line of sight. The cooking zones remain hot for a certain period of time even after they have been turned off. Make sure that children never touch the hob.

DUE TO THE RAPID REACTION IN THE CASE OF EXTREMELY HIGH COOKING TEMPERATURES (POWER LEVEL), DO NOT LEAVE THE INDUCTION HOB UNATTENDED WHEN SWITCHED ON.

BE AWARE OF HOW RAPIDLY THE COOKING ZONES HEAT UP. DO NOT PLACE SAUCEPANS ON THE HEAT WHEN EMPTY AS THEY MAY OVERHEAT.

DO NOT PUT EMPTY SAUCEPANS AND FRYING PANS ON COOKING ZONES WHICH HAVE BEEN SWITCHED ON.

TAKE CARE WHILE USING 'BAIN MARIE'-TYPE SAUCEPANS AS THE WATER CAN BOIL AWAY WITHOUT THE USER REALISING. THIS CAN RESULT IN DAMAGE TO THE SAUCEPAN AND THE HOB FOR WHICH WE CANNOT BE HELD LIABLE.

AFTER USE, TURN OFF THE COOKING ZONE IMMEDIATELY BY PRESSING THE APPROPRIATE BUTTON ⊖ (MINUS) NOT JUST USING SAUCEPAN RECOGNITION.

FAT AND OIL CAN CATCH FIRE IF THEY OVERHEAT. YOU ARE THEREFORE RECOMMENDED NOT TO LEAVE THE HOB WHILE PREPARING FOODS CONTAINING OIL OR FAT. IF OIL OR FAT CATCHES FIRE, DO NOT ATTEMPT TO EXTINGUISH IT WITH WATER. PLACE THE LID ON THE SAUCEPAN AND TURN OFF THE COOKING ZONE.

THE GLASS CERAMIC SURFACE IS HIGHLY RESISTANT TO IMPACTS. HOWEVER, AVOID HARD, SOLID OBJECTS FALLING ON THE COOKING SURFACE AS THEY MAY CAUSE IT TO BREAK IF THEY ARE SHARP.

IF IT BECOMES IMPOSSIBLE TO TURN OFF THE HOB DUE TO A SENSOR FAULT IN THE CONTROL, IMMEDIATELY DISCONNECT THE ELECTRICITY SUPPLY AND CALL TECHNICAL SUPPORT.

BE CAREFUL WHEN CONNECTING ADDITIONAL ELECTRICAL APPLIANCES. CONNECTION CABLES MUST NOT COME INTO CONTACT WITH HOT COOKING ZONES.

THE GLASS CERAMIC COOKING SURFACE MUST NOT BE USED AS A SURFACE FOR PLACING OBJECTS.

NEVER PLACE METAL OBJECTS, SUCH AS DISHES OR CUTLERY, ON THE INDUCTION HOB SURFACE AS THEY MAY OVERHEAT. DANGER OF BURNS!

NEVER PLACE FLAMMABLE, READILY EXPLOSIVE OR DEFORMABLE OBJECTS DIRECTLY UNDERNEATH THE HOB.

BE CAREFUL WITH METAL OBJECTS WHICH COME INTO DIRECT CONTACT WITH THE BODY AS THEY MAY OVERHEAT IN THE IMMEDIATE VICINITY OF THE HOB. DANGER OF BURNS! THE SAME RISK DOES NOT APPLY TO NON-MAGNETISABLE OBJECTS SUCH AS GOLD AND SILVER RINGS.

NEVER HEAT SEALED PRESERVATION CONTAINERS AND MULTI-LAYER PACKAGES ON THE COOKING ZONES. THE ENERGY TRANSFERRED COULD CAUSE THEM TO EXPLODE.

ENSURE THAT THE SENSOR BUTTONS ARE ALWAYS KEPT CLEAN AS THE APPLIANCE MAY INTERPRET DIRTY MARKS AS AN INTENTIONAL FINGER CONTACT. DO NOT PLACE OBJECTS OF ANY KIND (SAUCEPANS, TOWELS, ETC.) ON THE SENSORS. IF FOOD OVERFLOWS ONTO THE SENSOR BUTTONS, YOU ARE ADVISED TO TURN OFF THE APPLIANCE.

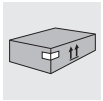
SAUCEPANS AND OTHER PANS MUST NOT COVER THE SENSOR BUTTONS AS OTHERWISE THE APPLIANCE WILL AUTOMATICALLY DEACTIVATE.

ACTIVATE THE CHILD SAFETY FUNCTION WHEN YOU HAVE PETS WHICH COULD REACH THE HOB.

DO NOT USE THE HOB IF PYROLYSIS IS TAKING PLACE INSIDE THE OVEN.

The manufacturer cannot be held liable *for damage to persons or things caused by failure to observe the above instructions, by tampering with any part of the appliance or by the use of non-original spare parts.*

4. BEFORE FIRST USE



Do not leave packaging unattended in the home environment. Separate the various waste materials and take them to the nearest differentiated waste collection centre.
Remove all the REMOVABLE labels and any protective film from the appliance.
To switch on the hob, follow the instructions provided under "Use of the hob ".

Before cooking for the first time the hob has to be cleaned.
Following this, put a saucepan of water on the front hotplates and turn them on full for at least 30 minutes. After the 30 minutes have passed, turn off the front hotplates and turn the rear hotplates on full. This treatment is necessary in order to get rid of the "new smell" and to evaporate any humidity that has accumulated during the manufacturing process. This is necessary to ensure that the electronic circuits and the control buttons work properly.
If the controls do not work properly after 30 minutes, it means that not all the humidity has evaporated: leave the hotplates on until all the humidity has evaporated and then turn off the hob.

5. INTENDED USE OF THE APPLIANCE

The appliance was designed specifically for domestic use, and is therefore suitable for cooking and heating food. The appliance was not designed and manufactured for professional use. Smeg cannot be held liable for damage arising from incorrect use of the appliance.

Warning:
The manufacturer cannot be held liable for any personal injury or property damage caused by failure to observe the above requirements, by tampering with any part of the appliance or by using non-original spare parts.

6. DESCRIPTION OF THE APPLIANCE AND THE CONTROLS ON THE FRONT PANEL

6.1 The hob

The hob is an induction hob. An induction coil located under the glass ceramic cooking surface creates an alternating electromagnetic field which enters the glass ceramic and induces a thermal current in the base of the saucepan.
In the induction cooking zone, the heat is no longer transmitted by a radiator to the food via the cooking container, but rather the necessary heat is created directly inside the container by the inductive current.

Advantages of an induction hob

- Energy-saving cookery thanks to the direct transmission of energy to the saucepan (suitable magnetisable cookware is required).
- Improved safety as the energy is only transmitted to the container placed on the hob.
- High level of energy transmitted from the induction cooking zone to the base of the saucepan.
- Rapid heating.
- Reduced danger of burns as the cooking surface is only heated under the base of the saucepan; foods which overflow do not stick.
- Rapid, precise adjustment of the energy supply.

6.2 Saucepan recognition

If there is no saucepan on a cooking zone or if the saucepan is too small, no energy will be transmitted. Malfunctions are indicated by the U symbol flashing on the power level indicator. If there is a suitable saucepan on the cooking zone, the recognition system notices it and turns on the hob to the preset power level. Energy transmission is also interrupted when the saucepan is removed from the cooking zone; the U symbol will then flash on the power level indicator. If the saucepan recognition function is activated in spite of the saucepan or frying pan on the cooking zone being smaller than the zone itself, only the necessary energy will be transmitted.

Saucepan recognition limits

Cooking zone diameter (mm)	Saucepan base minimum diameter (mm)
160	90
200	120

The minimum diameter of the saucepan base is indicated, on some models, by a circle inside the cooking zone.

6.3 Limitation on the duration of use

The hob has an automatic device which limits the duration of use.
The duration of operation of each cooking zone depends on the power level selected (see table).
The assumption is that no changes are made to the settings of the cooking zone while it is in operation.
When the device for limiting the duration of use is activated, the cooking zone turns off, a short alert is sounded and H will show on the display.
However, the automatic switch-off function takes precedence over the limitation device; the cooking zone only turns off after the time set for automatic switch-off is past (for example, switch-off after 99 minutes and a power level of 9 is possible).

Power level set	Limitation on the duration of use in hours
1 - 2	6
3 - 4	5
5	4
6 - 7 - 8 - 9	1,5

6.4 Other functions

Pressing two or more sensors at the same time or for a long period, e.g. due to accidentally placing a saucepan on them, does not activate any of the switch-on functions. An acoustic alert is sounded and the error code ER03 appears. The buttons deactivate after a few seconds. Remove the object from the buttons.

6.5 Protection from overheating (induction)

If the hob is used on full power for a long period, the electronics will have trouble cooling down if the room temperature is high.
To avoid excessively high temperatures forming in the electronics, the power to the cooking zone is reduced automatically.
If during normal use of the hob in normal room temperatures the code ER21 frequently appears, this means that cooling is probably insufficient. This may be caused by insufficient cooling slits or the lack of appropriate screening. If necessary, check the installation.

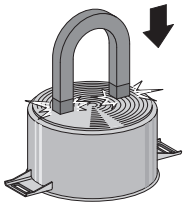
6.6 Saucepans suitable for use in induction cooking

The containers used on the induction cooking surface must be made of metal, with magnetic properties and a sufficiently large base.
Only use saucepans with bases suitable for induction hotplates.

Suitable containers	Unsuitable containers
Enamelled steel containers with thick bases	Copper, stainless steel, aluminium, fireproof glass, wood, ceramic and terracotta
Cast iron containers with an enamelled base	
Containers in multilayer stainless steel, ferritic stainless steel and aluminium with a special base	

How to tell whether you are using the right saucepan

Carry out the magnet test described below or check whether the container bears the stamp indicating that it is suitable for cooking with an induction current.
Magnet test:
Move the magnet towards the base of your cooking container. If the magnet is attracted, you can use the container on the induction hob.



Note!
While using some manufacturers' saucepans for induction cooking, a hissing sound can be heard due to the methods of manufacture of the saucepans themselves.

Take care while using 'bain marie'-type saucepans as the water can boil away without the user realising. This can result in damage to the saucepan and the hob for which we cannot be held liable.

6.7 Advice on energy-saving

Below you will find advice on how to use your new hob effectively and economically.

- The diameter of the base of the saucepan must correspond to the diameter of the cooking zone.
- When buying a saucepan, check whether the diameter indicated is that of the base or the top of the container, as the top is almost always larger than the base.
- When preparing dishes with long cooking times, you can save time and energy by using a pressure cooker, which also makes it possible to preserve the vitamins in the food.
- Make sure that the pressure cooker contains enough liquid, as, if there is not enough and it overheats, this may cause damage to both the pressure cooker and the cooking zone.
- If possible, always cover saucepans with a suitable lid.
- Choose a saucepan suitable for the quantity of food to be cooked. A large, half-empty saucepan leads to a waste of energy.

6.8 Power levels

The power in the cooking zone can be adjusted to various levels. The table shows the levels suitable for various types of cooking.

Power level	Suitable for
0	OFF position
1 - 2	Cooking small amounts of food **(minimum power)**
3	Normal cooking
4 - 5	Cooking large quantities of food, roasting larger portions
6	Roasting, slow frying with flour
7 - 8	Roasting
9	Roasting / browning, cooking **(maximum power)**

The hob leaves the factory with the power limited to 2.8 kW. The electronics automatically manage the loads to limit maximum power absorbed to this level.
To remain within the power limit, in some cases the hot plates will not set to maximum power or will not turn on.

An alarm buzzer will activate in the event the power level selected leads to the maximum power limits stated above being exceeded.

6.9 Residual heat indicator

The hob is equipped with a residual heat indicator in the form of the H symbol.
When H is displayed after the heat has been switched off, it indicates that the residual heat can be used to keep food hot or melt certain foods.
The cooking zone may still be hot even after the H symbol is no longer displayed. Danger of burns!
The glass ceramic surface does not heat up directly but is heated only indirectly by the bases of the saucepans.

6.10 Cooking zones

The appliance has 4 cooking zones of various power levels and diameters. Their position is clearly indicated with circles and the heat is limited to within the diameters traced on the glass.
The 4 cooking zones are of the HIGH-LIGHT type; they turn on after a few seconds and their heat level can be adjusted by means of the controls on the front panel from **1** (min.) to **9** (max.).

1 FRONT LEFT HOTPLATE

2 REAR LEFT HOTPLATE

3 REAR RIGHT HOTPLATE

4 FRONT RIGHT HOTPLATE

6.11 Control panel

All the appliance's control and monitoring devices are placed together on the front panel. The symbols used are described in the table below.

REAR LEFT COOKING ZONE / INCREASE VALUE

FRONT LEFT COOKING ZONE / INCREASE VALUE

DECREASE VALUE BUTTON

LOCK SENSORS BUTTON

STOP BUTTON

REAR RIGHT COOKING ZONE / INCREASE VALUE

FRONT RIGHT COOKING ZONE / INCREASE VALUE

TIMER BUTTON

HOB ON / OFF BUTTON

7. USING THE SENSORS

The glass ceramic hob is controlled by means of the Touch Control sensor buttons. Operating the sensor buttons: lightly touch a symbol on the glass ceramic surface. Every effective touch will be confirmed by an acoustic signal. For simplicity, from now on we will refer to the Touch Control sensor buttons simply as the 'buttons'.

On/off button
Use this to turn the hob on and off. In effect, this button is the main switch.

Cooking zone selection button / Increase button
By activating one of the available selectors you select a cooking zone, the power level of which can then be increased using the same button "".

Decrease button
This button can be used to reduce the value shown on the display. The "" and "" buttons can be activated with a single touch or held down (again individually) for a period (to modify the value quickly).

Cooking level indicator
This indicator shows the level selected, i.e.:
= the residual heat
= rapid start cooking
= the Stop function
ER03 = Error message

When the availability light is on , it is possible to set the cooking zone.

Lock sensors button
Used to lock the sensors.

STOP button
The cooking process can be briefly paused using the STOP function.

Timer selector
Used to increase the cooking time with the automatic switch-off (timer).

8. USING THE HOB

8.1 Warnings and general advice

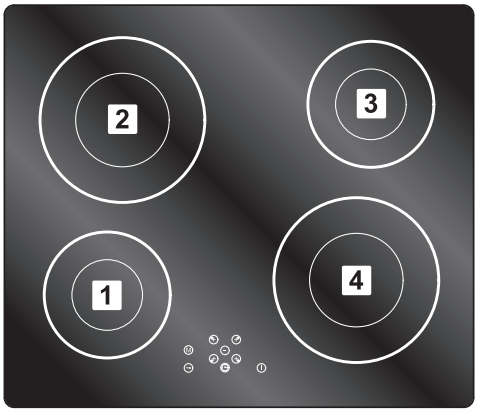
To operate a hob equipped with touch controls, lightly press the symbols printed on the surface of the hob.

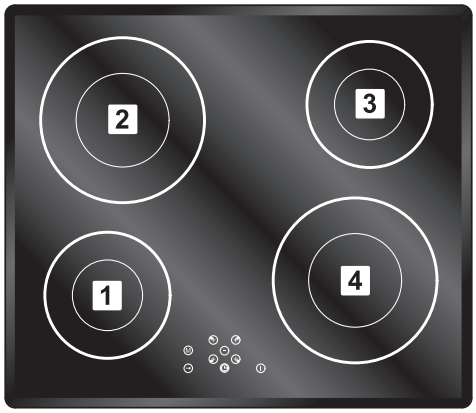
Every pressure on a symbol is confirmed by a control beep.

On first connection to the electrical mains, an operating check will be carried out automatically and all the indicator lights will come on for a few seconds.

8.2 Operating power settings

The table below shows the maximum consumption of the hotplates when they are in operation.





ZONE NUMBER	ZONE DIAMETER	MAX ABSORBED POWER
1	160 mm	1400 W
2	200 mm	2300 W
3	160 mm	1400 W
4	200 mm	2300 W

8.3 Switching on the hob and the cooking zone

To activate the control described here, after pressing one (selection) button, you need to press another one **afterwards**.
The second button needs to be pressed **within 10 seconds**, as otherwise the desired selection will be deactivated.

1 Press the **on/off button** ⏻ until the power level indicators show "0". The function lights will flash. The control is then ready for use.
2 Then press a **button to select the cooking zone** (e.g. ⊕ for the rear left zone). The function light for the selected cooking zone will come on.
3 Select the cooking level using the ⊕ button (**selection/increase**) or ⊖ (**decrease**). By selecting the ⊕ button, cooking level 1 is activated; by selecting the ⊖ button, level 9 is activated.
4 Place a **metal saucepan** on the cooking zone. Saucepan recognition will activate the induction coil. No power is transmitted to the cooking zone until a metal saucepan is placed on it.

To cook on other cooking zones at the same time, repeat the steps in points 2 to 4.
When applying radiant heat, the cooking utensils must not have magnetic properties (proceed as detailed in points 2 and 3).

8.4 Switching off the cooking zone

5 The function light for the selected cooking zone must be lit. If necessary, activate the **cooking zone selector**.
6 a) Press the ⊖ button until cooking level "0" is shown, or:
b) Press the ⊖ and ⊕ buttons at the same time. The cooking zone can be switched off regardless of the power level setting, or:
c) Select the **on/off button** ⏻. The entire hob/all the cooking zones will turn off.

8.5 Switching off the hob

7 Press the **on/off button** ⏻. The hob will be completely deactivated regardless of the active settings.

8.6 STOP function

The cooking process can be paused briefly using the STOP function (e.g. to go and answer the telephone). To reinitiate the cooking process at the same power level, you need to deactivate the STOP function. If the timer was set, it stops and then restarts from the point where it stopped.
For safety reasons, this function is only available for 10 minutes, after which the hob turns off.
1. The cooking utensils are on the cooking zone and the desired power levels have been set.
2. Press the **STOP button** Ⓜ. The ⏸ symbol is displayed instead of the selected power level.
3. The function is deactivated first of all by pressing the **STOP button** Ⓜ then **another button of your choice** (apart from the on/off button). The second button must be pressed within 10 seconds as otherwise the hob will turn off.

8.7 Sensor / child safety lock

Using the lock, you can lock a setting (e.g. cooking level 4).
Then only the on/off button will be available to turn off the hob.

The lock can be activated with the hob on or off. The sensor lock remains on even when the hob has been turned off. This protects the appliance from unsuitable or accidental use.

Activating the sensor lock

1. Press the **lock button** until the acoustic signal sounds. The lock control light will flash. The sensor lock is then activated and the sensors are locked.

Deactivating the sensor lock

2. Press the **lock button** until the acoustic signal sounds. The control light goes out and the lock is deactivated.

8.8 Automatic switch-off (timer)

Automatic switch-off deactivates all cooking zones which are on after a predetermined time. Cooking times can be set from 1 to 99 minutes.

1. Switch on the hob. Switch on one or more cooking zones and select the desired power level.
2. Activate the **Selection/Increase button**. The availability light comes on.
3. Then enter the cooking time using the timer button (to increase the time). The control light showing the position of the cooking zone on the hob comes on. To reduce the cooking time, press the button.

Please note:
The timer lights only flash if the cooking zones have previously been switched on (power level above 0).

Please note:
Press the timer button to start the indicated value from 01 or the button to start it from 60.

Please note:
Pressing both timer buttons and simultaneously resets the value to zero (00).

4. To programme the automatic switch-off function for another cooking zone, press the **timer button** repeatedly until the light indicating the selection of the desired cooking zone starts to flash.
5. The cooking zone switches off when the set time period expires and a brief acoustic signal sounds which can be deactivated by pressing any button (except the on/off button).

Instructions

- To check how much time has passed (automatic switch-off), press the **timer button** repeatedly until the timer light starts to flash for the desired cooking zone. The value shown can be modified.
- Early interruption of the automatic switch-off function. Select the appropriate cooking zone (the timer light flashes) and press the and buttons simultaneously.

8.9 Quick start cooking

Using this function, cooking starts at level 9 then is automatically reduced (levels 1 to 8) after a determined period of time. When the quick start cooking function is activated, the power level also needs to be set for the normal cooking period which will be selected automatically by the electronics. Quick start cooking is suitable for foods that need to heat up quickly from cold and which can then continue to cook without needing to be continually monitored (e.g. boiled meat).

1. Switch on a cooking zone. The function light should come on for the selected zone. If necessary, activate the **Selection/Increase button** .
2. Set power level 9. Press the **Selection/Increase button** again to activate the quick start cooking function. The power level indicator alternately shows the letter A and the number 9.
3. Then select a lower power level for the normal cooking process (1-8) by pressing the **button** . The A and the selected power for the normal cooking flash intermittently.
4. This means that quick start cooking is operating correctly and, after a determined period of time (see table), cooking will continue at the preset power level.

Power level set	Quick start cooking Time (min:sec)
1	1:00
2	3:00
3	4:48
4	6:30
5	8:30
6	2:50
7	3:30
8	4:30
9	-

Instructions

- During quick start, you can increase the power of the normal cooking stage by pressing the Selection/ Increase button . Press the button to deactivate the quick start cooking function.

- If no power level less than 9 is selected for the normal cooking stage after the quick start function has been activated, the function automatically deactivates after 10 seconds and remains at power level 9.

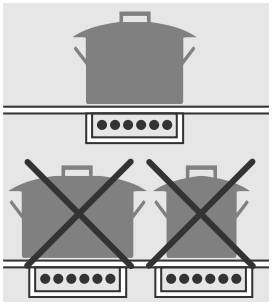
8.10 Cooking guidelines

The table below shows the power values which can be set, together with the corresponding type of food. Settings may vary depending on the amount of food and personal taste.

SETTING	TYPE OF FOOD
1	To melt butter, chocolate or similar products.
2 - 3	To heat food, keep small amounts of water on the boil, and whip up sauces with egg yolk or butter.
4 - 5	To heat solid or liquid food, keep water on the boil, thaw deep-frozen food, cook omelettes of 2 or 3 eggs, fruit and vegetables, various cooking processes.
6	To stew meat, fish and vegetables, simmer food, make jams, etc.
7 - 8	To roast meat, fish, steaks and liver; to sauté meat, fish, eggs, etc.
9	To deep-fry potatoes, etc., or bring water to the boil rapidly.

For best results and energy saving, only use containers suitable for electric cooking:

- The bases of containers must be very thick, perfectly flat and clean and dry. The hob must also be clean and dry.
- Do not use cast iron saucepans or saucepans with a rough base, as they may scratch the cooking surface.
- The diameter of the base of the saucepans must be equal to the diameter of the circle outlining the cooking zone. If not, energy will be wasted.



9. CLEANING AND MAINTENANCE

***Before performing any operations**, switch off the power supply to the appliance.*

9.1 Cleaning the glass ceramic hob

The glass ceramic hob should be regularly cleaned, preferably after every use, once the residual heat warning lights have gone off.

Smudges from aluminium-based pans can be easily cleaned off with a cloth dampened in vinegar.
Remove any burnt residues after cooking with the scraper provided; rinse with water and dry thoroughly with a clean cloth. Regular use of the scraper considerably reduces the need for chemical detergents for the daily cleaning of the hob.
Never use abrasive or corrosive detergents (e.g. cleaning powders, oven sprays, spot-removers and wire sponges).

Dirt which may have fallen on the hob while cleaning lettuce or potatoes can scratch the hob when moving saucepans. Consequently, remove any dirt from the cooking surface immediately.

Changes in colour do not affect the functioning and stability of the glass ceramic. These are not alterations to the material of the hob but just residues which have not been removed and have then carbonised.

Shiny surfaces can form due to the bases of saucepans, especially aluminium ones, rubbing on the surface, and due to the use of unsuitable detergents. These are difficult to remove with standard cleaning products. It may be necessary to repeat the cleaning process several times. Using aggressive detergents, or friction with the base of saucepans, can wear away the decoration on the hob over time and contribute to the formation of dark marks.

NEVER STEAM CLEAN THE APPLIANCE.

9.2 Weekly cleaning

Clean and maintain the hob once a week using a standard glass ceramic cleaning product. Always follow the manufacturer's instructions. The silicon in these products creates a protective, water-repellent membrane which also resists dirt. All marks stay on the membrane and can therefore be easily removed. After cleaning, dry the surface with a clean cloth. Make sure that there is no detergent left on the cooking surface as it will undergo an aggressive reaction when heated up and could modify the structure of the cooking surface.

10. TROUBLE-SHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTION
The hob does not work.	- The hob is not wired in or the main switch is not on. - There is a power failure. - The fuse or the magnetothermal switch of the appliance has blown. - The sensor buttons are locked (child safety) - is the control light above the lock button flashing? - The buttons are partially covered by a damp cloth, a liquid or a metal object. - Unsuitable saucepans have been used.	- Switch on at the wall. - Check power supply. - Replace the fuse or reactivate the magnetothermal switch of the appliance. - Unlock the sensor buttons (child safety). - Remove them. - See "Saucepans suitable for use in induction cooking" section.
The results of cooking are unsatisfactory.	- Temperature is too high or too low.	- Consult cooking guidelines.
The hob smokes.	- The hob is dirty. - Food has spilled onto it.	- Clean the hob once cooking is finished. Let it cool first. - Use a larger saucepan.
The error code ER03 is displayed and an acoustic signal is temporarily heard.	- The touch control buttons have been activated due to food falling on the hob, saucepans or other objects.	- Clean the surface or remove the object.
An ERxx or Ex error code is displayed.	- There is a technical fault.	- Contact Technical Support.
The fuses or the magnetothermal switch of the appliance are repeatedly triggered.		- Call Technical Support or an electrician.
The saucepans in use are making a noise.	- The noise is due to technical reasons. There is no danger to the hob or the saucepan.	
The cooling fan continues to function even after the hob has been turned off.	- This is normal because the electronics need to cool down.	
Sounds can be heard as if something was creaking or switching on.	- This is for technical reasons and cannot be avoided.	
There are cracks or fissures in the hob.		- If cracks or fissures form, or if the glass ceramic cooking surface breaks, turn off the appliance immediately. Disconnect the hob from the power supply and call Technical Support.

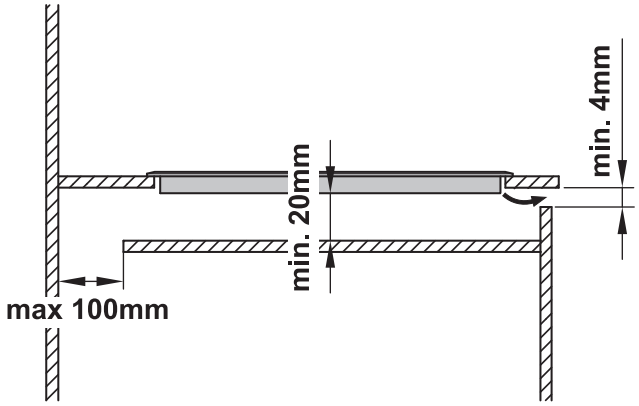
11. INSTALLATION

11.1 Safety instructions for installing kitchen furniture

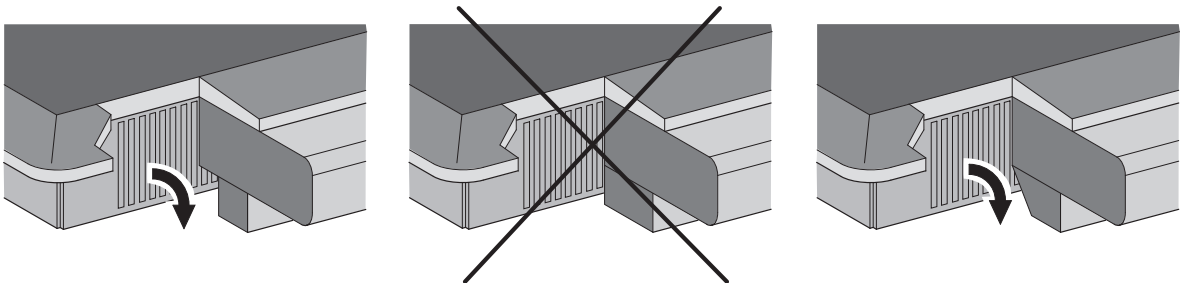
- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (>75°C). If they are not sufficiently temperature-resistant, they may warp over time.
- When the appliance has been installed, it must be protected from accidental contact with the electric cables.
- If the required minimum distances are respected, decorative solid wood panels can be applied to the bottom edge of the work surface.
- The minimum distances must also be respected for the edges of the hob on the back as indicated in the installation illustrations.
- Maintain a safe lateral distance from wall units of at least 50 mm. The side coating of wall units must be a heat-resistant material. For operational technical requirements, the vertical distance from wall units must be at least 750 mm.
- The minimum distance between a ventilation hood and the cooking surface must be at least the distance indicated in the ventilation hood installation instructions.
- The packaging materials (e.g. plastic sheets, expanded polystyrene, pins, etc.) must be kept out of reach of children as they may present a danger to the children's safety. There is a risk of them swallowing small parts or risking suffocation when playing with plastic films.

11.2 Ventilation

- If installed on top of an oven, the oven must be equipped with a cooling fan.
- The back wall of the lower unit must be open at the height of the section cut out of the work surface to ensure that there is sufficient ventilation.
- Remove the front transverse strip on the unit to create an opening for the air flow of at least 4 mm under the work surface across the full width of the appliance.
- Remove any transverse strips in the area below the section cut out of the work surface.
- The distance between the induction hob and the kitchen furniture or other installed appliances must be enough to ensure sufficient ventilation and air discharge.



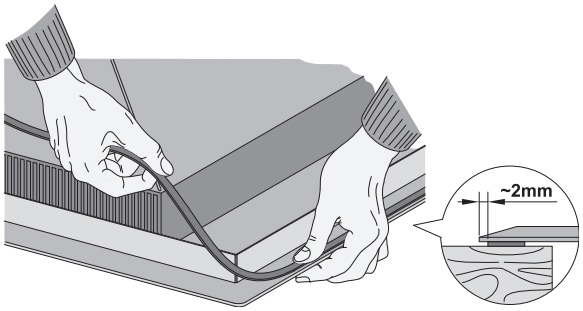
- Avoid excessive overheating of the bottom of the hob, caused, for example, by ovens without a fan with a transverse current.
- Do not use the hob if pyrolysis is taking place inside the oven.
- Do not obstruct the ventilation grille in front of the product in any type of installation
- The illustration below shows two examples of installation suitable for proper ventilation and one example of incorrect installation to be avoided.



11.3 Positioning

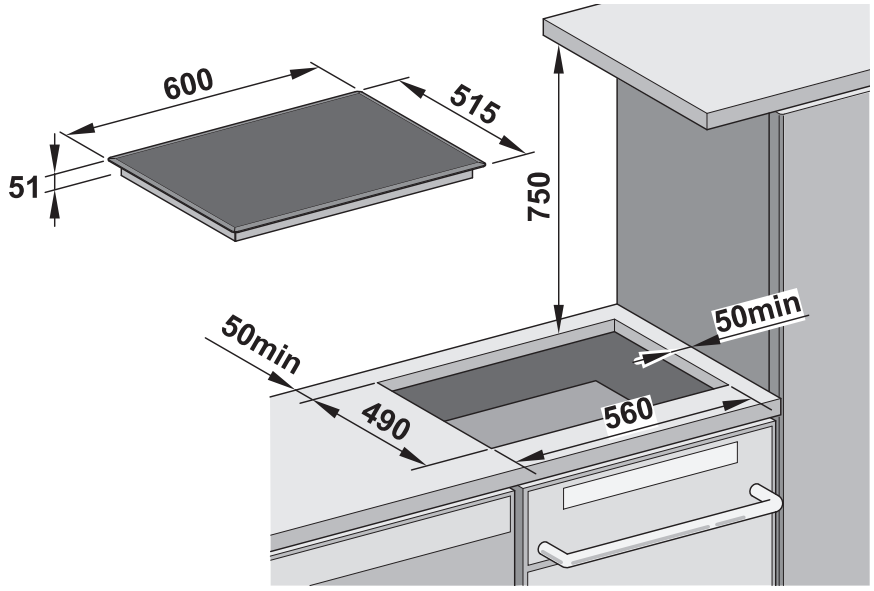
- If there are other pieces of furniture (lateral walls, drawers, etc.) under the hob, a double-layer base must be installed at least 20 mm from the bottom of the hob to avoid any accidental contact. It must only be possible to remove the double-layer base using suitable equipment.
- In any event, if installed above an oven, a dishwasher or a refrigerator, a space of at least 5 cm must be left between the hob and the top of the appliance installed below.
- Due to the risk of fire, make sure that there are no objects which are flammable or subject to deformation in the presence of heat in the immediate vicinity of the hob.

11.4 Hob seal



- Before installing, check that the hob seal is attached properly.
- Ensure that no liquid gets between the frame of the hob and the work surface, or between the hob and the wall, as it could then fall onto appliances below.
- If the hob is installed into a work surface which is not flat, e.g. ones with ceramic or similar coverings (tiles, etc.), any seal on the hob must be removed and the cooking surface must be sealed using plastic sealant.
- Do not fix the hob using silicon as this would make it impossible to uninstall the hob, if necessary, without damaging it.

11.5 Section cut from the work surface

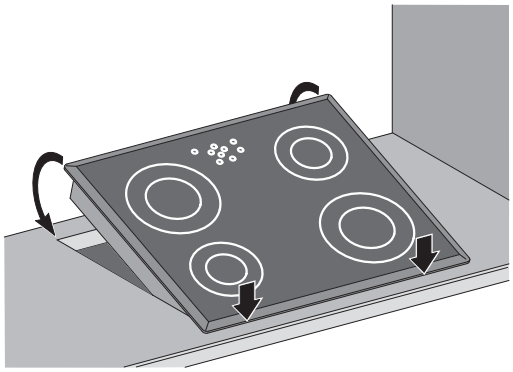


- Cut the work surface precisely, using a good, straight saw blade or a vertical milling cutter. The surfaces of the cut area must then be sealed to prevent the ingress of moisture.
- The hob must be cut in accordance with the appropriate designs.
- The glass ceramic cooking surface must be perfectly horizontal and perfectly sealed. Installing it under tension could lead to the plate breaking.
- Check that the hob seal is attached properly.
- The hob should be fixed in place using clips or tongues.

11.6 Inserting the hob into the hole in the work surface

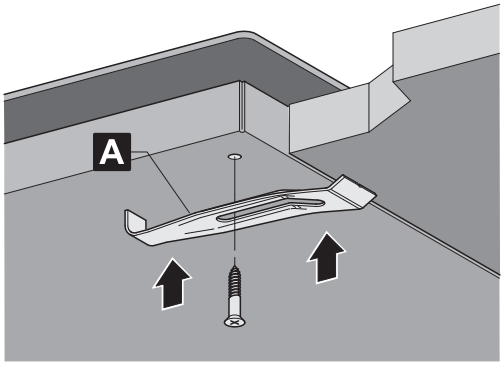
Be very careful when inserting the hob. If the process is not followed correctly as described, the hob may be damaged.

- Insert the hob, resting the frame completely on the back edge of the hole in the work surface. Do not apply pressure to the frame as this part is very fragile and could be damaged.
- Then lower the front of the hob until it is fully inserted.

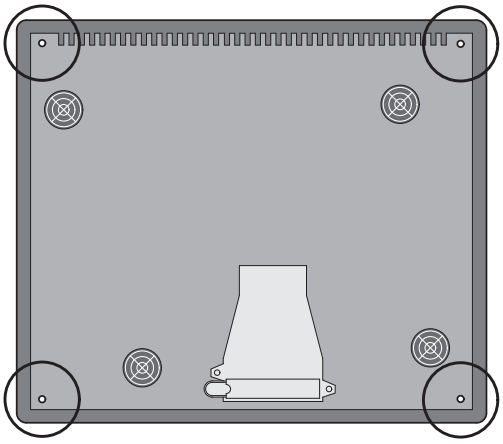


11.7 Fixing using brackets

- Fix brackets **A** using the appropriate screws as illustrated.



- The figure to the side shows the exact holes to be used to correctly attach the hob to the work surface with brackets.



11.8 Technical information

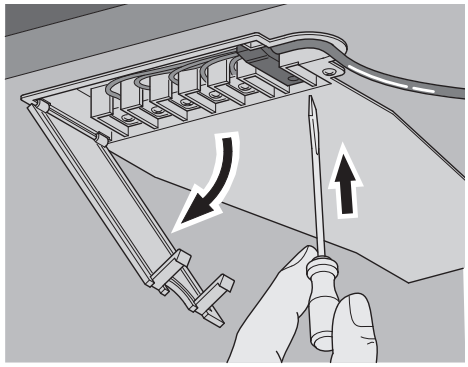
- Hob model See rating plate
- Electrical connections 220-240V~ 50/60Hz / 380-415V 2N~ 50/60Hz
- **HOB RATING** I
- Maximum power See rating plate

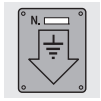
11.9 The rating plate

Make sure that the voltage and capacity of the power line conform to the data shown on the plate located under the casing. **Do not remove this plate for any reason.**

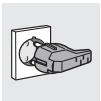
11.10 Electrical connection

- **The electrical connection of the hob must be installed by an authorised technician.**
- The applicable legislation and rules for connection to the local electricity supplier must be followed.
- Detach the appliance from the power supply when you wish to repair it.
- The earthing wire must be longer than the current conduction wires so that, if the plug is torn off the power cable, it is the last to be detached.
- Surplus parts of the cable must be taken out of the installation area under the appliance.
- To make the connection, the control cover underneath the device must be opened to reach the terminal board. Once the connection has been made, the cover must be fixed back in place and the cable must be locked using a traction-resistant clamp.
- The connection cable must correspond to type H05 V2V2-F as a minimum.
- If the appliance connection cable is damaged, it must be replaced by the manufacturer, their Technical Support Service or a qualified technician to avoid any danger.
- When the appliance has been installed, it must be protected from accidental contact with the electric cables.
- Warning! The electronic controls could be damaged beyond repair if the connection is not professionally carried out.



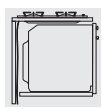


IT IS OBLIGATORY FOR ALL ELECTRICAL EQUIPMENT TO BE EARTHED ACCORDING TO THE METHODS LAID DOWN BY SAFETY REGULATIONS.

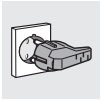


WHERE THE APPLIANCE IS CONNECTED TO THE POWER GRID VIA A PLUG AND SOCKET, BOTH OF THESE MUST BE OF THE SAME TYPE AND CONNECTED TO THE POWER CABLE IN ACCORDANCE WITH THE APPLICABLE REGULATIONS.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE IS INSTALLED.
NEVER UNPLUG BY PULLING ON THE CABLE.

IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED EARLIER IN THIS MANUAL. IF IT DOES NOT FUNCTION CORRECTLY, AFTER HAVING ENSURED THAT THE INSTRUCTIONS HAVE BEEN PROPERLY FOLLOWED, DISCONNECT THE APPLIANCE FROM THE POWER SUPPLY AND CALL THE NEAREST TECHNICAL SUPPORT CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.



RUN THE POWER CABLE UNDER THE UNIT, TAKING CARE THAT IT DOES NOT COME INTO CONTACT WITH THE BOTTOM OF THE CASING OF THE HOB OR THE OVEN BENEATH IT IF THERE IS ONE.

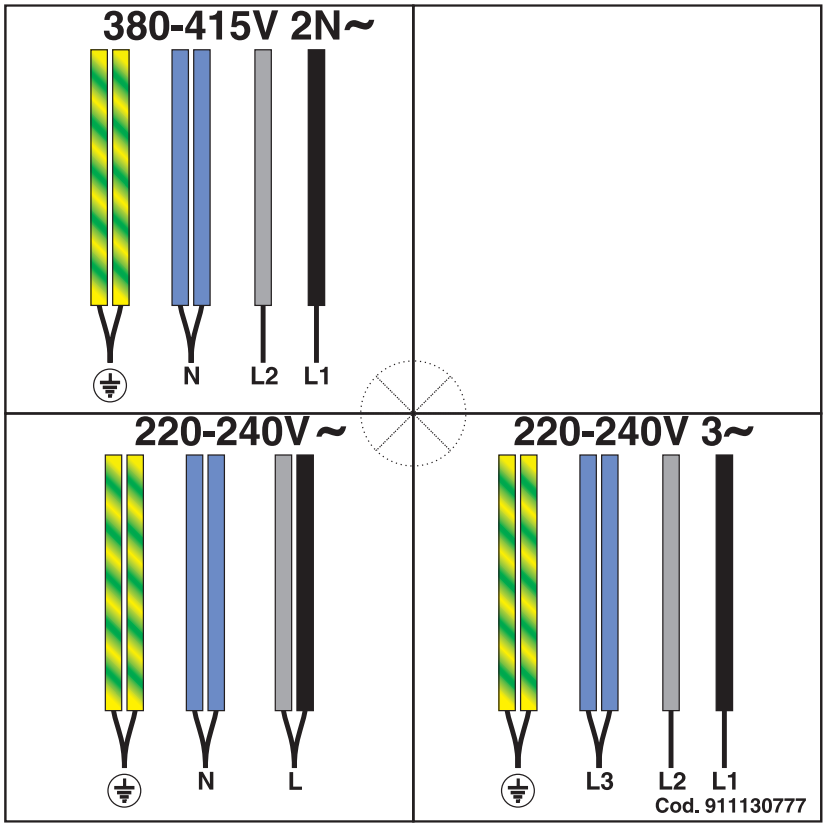


IF A PLUG AND SOCKET CONNECTION IS USED, CHECK THAT THEY ARE THE SAME TYPE. DO NOT USE ANY TYPE OF ADAPTOR OR DIVERTER AS THESE MAY CAUSE OVERHEATING OR BURNS.

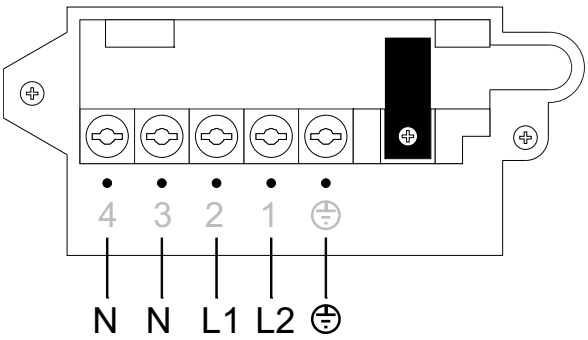
WHERE A FIXED CONNECTION IS IN USE, A MULTIPOLAR CUT-OUT DEVICE MUST BE INSTALLED ON THE SUPPLY CABLE WITH A CONTACT OPENING DISTANCE EQUAL OR GREATER THAN **3 MM**, LOCATED IN A READILY REACHABLE POSITION NEAR THE APPLIANCE.

If the cable needs replacing, an original spare can be ordered from Authorised Service Centres.

The manufacturer cannot be held liable for damage to persons or things caused by failure to observe the above instructions or by tampering with any part of the appliance.



11.11Terminal diagram

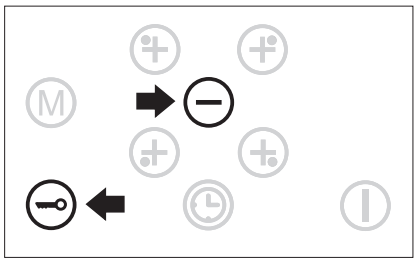


The adjacent diagram illustrates the power supply terminal from below, with no cables connected.

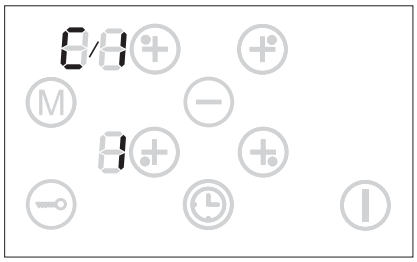
11.12 Power limiter release

The hob leaves the factory with the power limited to 2.8 kW. This setting can be removed as indicated below, after which the power will no longer be limited and the hob maximum power will be 7.4kW.

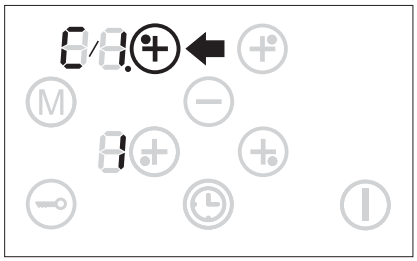
After having connected the hob to the power supply, enter the configuration menu by pressing the highlighted keys simultaneously for at least 5 seconds.



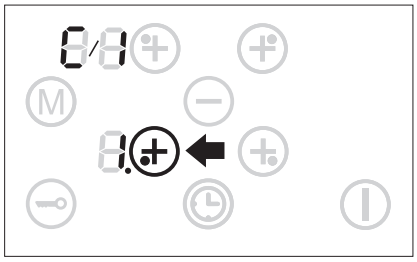
The first display at the top alternately displays C - 1.



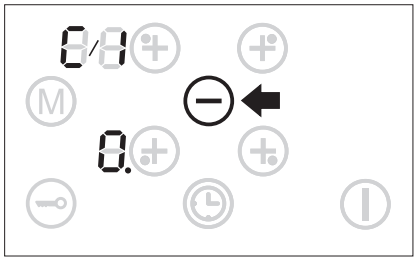
Press the highlighted key. A dot will appear at the side to indicate the power limit has been changed.



Press the highlighted key. A dot will appear at the side to indicate the setting has been changed.
(1 indicates the maximum power absorbed is 2.8kW - power limiter active).



Press the highlighted key to change the setting to 0, i.e. power limiter deactivated (maximum power absorbed 7.4kW).



Press the highlighted key to save the change. All displays turn off and the hob is ready to work with the power limiter deactivated.